



House Made Desserts

TARTA DE SANTIAGO 8

Spanish almond cake; dulce de leche, whipped mocha ganache, crushed Marcona almonds
Chef Jacob's Wine Pairing...Torres Aqua d'Or Moscatel 10

TRES LECHEs 8

Chocolate three milks cake; coffee white chocolate whipped ganache
Suggested Pairing...Poema Cava, Brut 6.5

HOJALDRE DE CREMA 8

White chocolate porter cream puff; graham cracker crumbs, brown sugar, chocolate sauce
Suggested Pairing...Roebing Vanilla Espresso Imperial Porter 5.75

PASTEL DE CHOCOLATE 8

Warm chocolate pudding cake; vanilla ice cream
Suggested Pairing...Ramos Pinto "Collector's" Ruby Port 7.5

TARTA DE QUESO 8

Mascarpone and date cheesecake; graham cracker crust,
orange marmalade, spun sugar
Pastry Chef Stephanie's Wine Pairing...Michele Chiarlo "Nivole" Moscato d'Asti 7.5

HELADOS Y SORBETES 5

A changing selection of ice cream and sorbets; please ask your server

Executive Chef Jacob Hough
Pastry Chef Stephanie Kincaid